

# Strawberry Cheesecake Trifle

## Ingredients:

1 package (8 ounces) cream cheese, softened  
1 cup (8 ounces) sour cream  
1/2 cup cold milk  
1 package (3.4 ounces) instant vanilla pudding mix  
1 carton (12 ounces) frozen whipped topping, thawed  
1-1/2 cups crushed butter-flavored crackers (about 38 crackers)  
1/4 cup butter, melted  
2 cans (21 ounces each) strawberry pie filling

## Directions:

In a large bowl, beat the cream cheese until smooth. Beat in the sour cream; mix well.

In a small bowl, beat milk and pudding mix on low speed for 2 minutes. Stir into cream cheese mixture. Fold in whipped topping.

In a small bowl, combine crackers and butter.

In a 2-1/2-qt. trifle bowl, layer half of the cream cheese mixture, crumbs and pie filling. Repeat layers. Refrigerate until serving. Yield: 12-16 servings.